



News & Events

University News & Information

California Polytechnic State University, San Luis Obispo, California

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Cal Poly Cheese Sales Up

SAN LUIS OBISPO -- The Cal Poly Creamery reported record-setting cheese sales for the 2004 holiday season. Final figures from January show the student-run enterprise project recorded sales of just under 1,000 gift packs, up from 650 during the 2003 holidays.

Creamery students stayed at the university during most of the winter break in December, packaging and mailing all the gift packs that were ordered early and making sure the packages arrived in time for holiday gifts.

The Cal Poly Creamery is run entirely by students as an enterprise project. Due to budget cuts, the creamery is now supported through product sales alone. Dairy science students work on the project under the direction of Professor Nana Farkye, gaining hands-on experience in the production of cheese and developing new ideas and new techniques in cheese production.

Students are part of the entire creamery process: managing, producing, marketing, wrapping, packaging and selling a variety gourmet cheeses. All of the creamery's dairy products are natural and come from Cal Poly's own dairy cows, raised and milked by student herdsman.

"It is the passion of the students and support from friends and alumni that keep the program running and help it grow," said Farkye. "The creamery students are continuing the Cal Poly tradition of 'learn by doing,' and they would like to thank everyone who has supported them."

Cal Poly Cheese is normally available year-round at functions in the San Luis Obispo area; new cheeses should be available in spring. Cal Poly Cheese is sold to local wineries for tastings, at alumni events and

other on-campus events.

The Cal Poly Creamery has produced cheeses and other dairy products for the campus, community and alumni since 1903. The creamery currently produces Gouda, smoked Gouda, Chipotle Jack, Mustang cheddar, smoked cheddar and San Luis Lace, a delicate, Swiss-style cheese developed on campus.

For more information about Cal Poly Cheese, visit the Cal Poly Cheese Web site at www.calpolycheese.com or contact the students at (805) 756-6644 or creamery@calpoly.edu.

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